

# Citrus Forest Apa

---

- Gravity **14.5 BLG**
- ABV ---
- IBU **44**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale golden promise	5 kg (94.3%)	--- %	7
Grain	Karmelowy pale cara	0.3 kg (5.7%)	--- %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	13.5 %
Boil	Amarillo	25 g	10 min	8.9 %
Boil	Simcoe	25 g	5 min	11.4 %
Boil	Citra	45 g	0 min	11.4 %
Dry Hop	Amarillo	25 g	---	8.9 %
Dry Hop	Simcoe	25 g	---	11.4 %
Dry Hop	Citra	35 g	---	13.5 %